MARTHA WASHINGTON COOKIES

2 egg whites
¼ teaspoon salt
¾ cup firmly packed light brown sugar
1 teaspoon vanilla extract
1 cup pecan halves

Beat egg whites with salt until foamy. Gradually add brown sugar and vanilla; continue beating until stiff peaks are formed. Fold in pecan halves. Drop by teaspoonfuls onto lightly greased cookie sheet. Bake in preheated 250°F. oven 1 hour. Leave in oven an additional half hour. Cool. Makes about 3 dozen.